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HOUSEMAKERS' CHAT

WEDNESDAY, March 29, 1939

(FOR BROADCAST USE ONLY)

SUBJECT: "FOOD SHOPPING NOTES." Information from the Bureau of Agricultural Economics, U.S.D.A. and the Consumers' Counsel, A.A.A.

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More market tips for the housewife who buys food for the family.

Fruit news first. Strawberries are making headlines these days. More strawberries are coming to market during April and May than came last year at this time. Almost 25 percent more are coming in from southern States where strawberries ripen in April and May. Cold weather, particularly in Louisiana has delayed the shipping season almost 3 weeks. So berries are only just coming in from Louisiana now though they were expected considerably earlier.

While strawberries are going to be more plentiful, summer oranges will be fewer this year than last. As you probably know, California Valencias are practically the only oranges on the market from July on through the summer. Though these Valencias have already begun to come in, up to the end of April most of the oranges on the market are still Floridas or California Navels. The Valencia crop this year will probably be above average in size but 10 percent smaller than last year's crop. Up until the middle of February everyone expected a crop even larger than last year's. Then came severe windstorms in California which destroyed enough Valencia oranges to fill 3 million boxes! California navel oranges also suffered from the wind but only slightly. The crop is only slightly under last year's level. In Florida growers are counting on a record crop. By the way, shipments of California navels generally end in May while the Florida season finishes early in July.

California lemons also were tossed around by the wind but only about 5 percent of the crop was lost. And the lemon crop coming on now is going to be big ..... probably the second largest lemon crop on record. (That's just a mild hint that now might be a good time to start collecting lemon recipes all ready to make the most of this crop when it brings lemons to the market cheap and plentiful.)

So much for news of strawberries, oranges and lemons. Now some news about that popular spring meat--lamb. Lamb supplies from April through June will probably be considerably smaller than they were last year. Fewer spring lambs will be coming to market.....fewer milk-fed lambs from 3 to 5 months old and fewer grass-fed lambs.

Here's a news note on butter: Still lots of butter! Production has continued at record levels since a year ago and is expected to continue large. Heavy milk production during recent months is responsible for the large supplies of butter. Usually butter prices drop during the first half of the year. Early in March after the Federal Surplus Commodities Corporation announced that it had



suspended for the time being its purchases of butter on the open market, wholesale butter prices dropped 3 cents a pound in 2 days, the first market price drop since January.

Now some news about the spring vegetables coming on the market. Asparagus season has been late getting underway because of unfavorable weather. California, the State shipping most of the early asparagus, has already begun to increase its shipments. Georgia and South Carolina, which also ship asparagus in the spring, have smaller crops this year than last.

The lettuce on the market during April is more likely to come from Arizona than California. When the price of lettuce takes a sudden jump at this time of year, it's a safe bet that something has held up the Arizona shipments.

Predictions are already coming in about the vegetables that are being raised for canning this year. Not so many acres will be planted to peas for canning this year, but the total supply of canned peas may be almost as large if the acres have an average yield. As for spinach, probably more spinach will be raised for canning this year, but still less than average.

That's all the shopping tips I have for you today. But here's a delicious lemon recipe that you may like for your recipe-file all ready for the day when the big lemon crop comes to market:

This is the Bureau of Home Economics recipe for lemon filling for layer cake. It calls for 7 ingredients. They are easy to remember: 1 cup of sugar .....2 and a half tablespoons of flour.....a tiny pinch of salt.....1 fourth cup of lemon juice.....grated rind of 1 lemon.....2 eggs.....and a tablespoon of butter. To be sure you have those ingredients, I'll repeat them: 1 cup sugar..... 2 and a half tablespoons flour.....a pinch of salt.....a fourth cup lemon juice .....grated rind.....2 eggs.....1 tablespoon butter. Now to make the filling, mix the sugar, flour and salt thoroughly. Then add the lemon juice and rind. Cook in the double boiler for 5 minutes. Beat the eggs. Stir the sugar-mixture slowly into the eggs. Return to the double boiler. Cook until thickened. Finally add the butter. When this mixture is cold, spread it between two layers of white cake.

That's all the shopping tips and recipes for this week. More in two weeks.

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